

Final Step

**“Pain Perdu” Greek Style (V)**

French Toast, Feta, Cucumber, Roasted Capsicum, Greek Kalamata Olive Shallots, Grape Tomato, Lemon Comfit, Capers Berries, Beetroot & Raspberry Jelly 370

**The Blue Abalone**

Ruby Grapefruit Sauce  
Organic Quinoa “Taboulé”, Sesame Paste & Lemon Dressing 495

**Lukewarm Baked “AOC Crotin De Chavignol” Goat Cheese (V)**

Brioche, Pear & Apple Salad with Wild Rocket Dressing, Maple Syrup Pearls. 590

**Pan Seared Calf Sweet Bread**

Cauliflower & Broccoli Cream with Hazelnut Oil,  
Poultry Jus Enhanced with Spanish Chorizo. 460

**Fresh King Prawns Slightly Cooked with Lemon Juice**

Wrapped in Sundried “Buffalo” Tomato, Greek Kalamata Olive Tapenade  
AOC “Chateau d’Estoublon” Extra Virgin Oil.... 450

**Andaman Sea Swordfish Carpaccio**

Horseradish Fromage Blanc Cream, Capers, Baby Green Leaves 430

**Duck Foie Gras Donuts Enhance with Thyme**

Greek Yoghurt & Porcini Mushrooms Dip 640

**Crab & Rock Lobster Bisque**

Andaman Sea Crustacean 370

**Chicken Broth “Bloody Mary”**

Shellfish & Leek Gyoza, Soy Bean Sauce 320

**White Tomato Soup with Explosion of Prawn (V)**

Shared by Aleenta Pranburi’s Executive Chef, David Heidemann 340

Second Step

**Al Dente Carnaroli Rice with Andaman Seafood (V)**

Pecorino Cheese, LKemon Butter Sauce 470

**Al Dente Fresh Linguini Pasta with Chicken Oyster (V)**

White Asparagus Paste 430

**Seppia Spaghettoni alla Bolognese di Polpo,**

Frozen Parmesan Air 480  
Shared by Aleenta Pranburi’s Executive Chef, David Heidemann

Third Step

**Australian Lamb Shank Tajine**

Simmer Over Night with Dried Fruits, Fresh Spices  
Moist Polenta Cake Perfumed with Truffle Oil. 530

**“Chonburi” Duck Breast,**

Rhubarb Sauce, Aubergine Tortellini, Sautéed Fresh Spinach. 490

**Tajima Wagyu Beef Burger (marble 4-5; 180 gr)**

Ementhal Cheese, Pancetta.... 950

**Moist Fresh Chicken Supreme**

Baked Apple with Burgundy Wine & Spices, Sugar Snap 470

**Pan Seared Salmon Trout**

Fresh Tomato Paste, Mediterranean Vegetables my Way 640

**Steamed Flounder Fish Fillets**

Farm Normandy Butter “Hazelnut” Sauce with Rosemary, Lemon & Orange zest.  
Watermelon, Honey Comb & Italian Basil Salad 540

**Pan Seared King Scallops**

Micro Green Leaves Salad, “Pain D’épices” Sandwich with Fennel,  
Anis Star & Olive Oil Marmalade. 680

**Pan Seared Monkfish Tenderloin**

Phang Nga Bay Milky Oyster Sauce, King Mushrooms and  
Buttered Broad Bean 840

Sweet Step

**Chef Ake’s Selection of Classic & Modern Pastries**

The Sweet Step Selection May Include: Cactus & Tequila Iced Parfait Bar,  
Chewing-gum Bavarois, Blueberry Macaroons, Sablé Breton with Raspberry Jelly  
Peppermint Spaghetti, Chocolate Pralines, Homemade Marshmallows,  
Mini Milkshakes... 550 to share

*Please ask to see our **Final Step** menu should you wish to close the evening with a digestive, a glass of champagne, coffee, or tea*

*(V) Vegetarian Option is available, should this be your choice of cuisine.*



All prices are set in Thai Baht and subject to 10% service charge and 7% VAT.